

A la Carte

Starters

Barns soup of the day with homemade bread 'V' 'GF'

Smoked haddock and salmon fish cakes, herb aioli and local wild rocket

Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves

Smoked mackerel pâté, toasted homemade bread, baby leaf, lemon wedge

British mussels in a garlic white wine cream sauce

Chicken liver parfait, red onion marmalade and toasted homemade bread

Goats cheese crostini, baby leaf, beetroot and toasted seeds 'V'

Barn salad, tossed salad of prawns, toasted cashew nuts, mixed seeds, crisp pancetta and lemon dressing 'GF'

Starters for two to share

Six Mersea rock oysters served on crushed ice with shallot vinegar, lemon and Tabasco 'GF'

Fish Plate for two

Smoked mackerel pate, gravadlax, tiger prawns, green lip mussels, anchovies, oysters, bread and lemon

Mediterranean plate for two

Parma ham, chorizo, grilled halloumi, houmous, olives, breads, balsamic and olive oil, roasted garlic, wild rocket

Baked Camembert, with garlic and rosemary, served with a selection of bread 'V'

A la Carte

Main Course

Half native lobster roasted with garlic butter and skinny fries 'GF'

Pan-fried cod supreme, Pommes Anna, curly kale, dill cream sauce

Pan roasted chicken, dauphinoise potato, turnip two ways, thyme jus 'GF'

Rump of English lamb, fondant potato, carrots two ways and red wine jus 'GF'

Pan roasted duck breast, dauphinoise potato, creamed cauliflower and Barn jus 'GF'

Beef burger, homemade with Monterey Jack cheese, bacon, brioche bun, thick cut chips, salad

Sirloin steak (10^{oz}), aged for 28 days with roast plum tomato, field mushroom, thick cut chips, garlic, chive butter and peppercorn sauce 'GF'

Fillet steak (8^{oz}), shallot and sage potato rosti, French beans and wild mushroom jus 'GF'

Risotto of butternut squash and toasted corn finished with pea shoots 'V' 'GF'

Grilled marinated halloumi roasted vegetable cous cous and toasted flat bread 'V'

Side Orders

Mixed vegetables **3.50**

French fries **3.50**

Garlic bread **3.50**

Rocket and parmesan salad, balsamic glaze **3.50**